THE QUEEN'S COLLEGE
UNIVERSITY OF OXFORD

SAMPLE CONFERENCE VEGAN DINNER MENU

Starter

Roasted heritage beetroot with chargrilled leek, lovage oil dressing

and onion ash

Additional vegan course

Red pepper hummus and spring vegetable salad,

dressed with salsa verdi

Main

Tikka roasted cauliflower steak with coconut cream and a toasted

almond, coriander and pomegranate dressing

Dessert

Apple tarte tatin with blackcurrant puree and sorbet